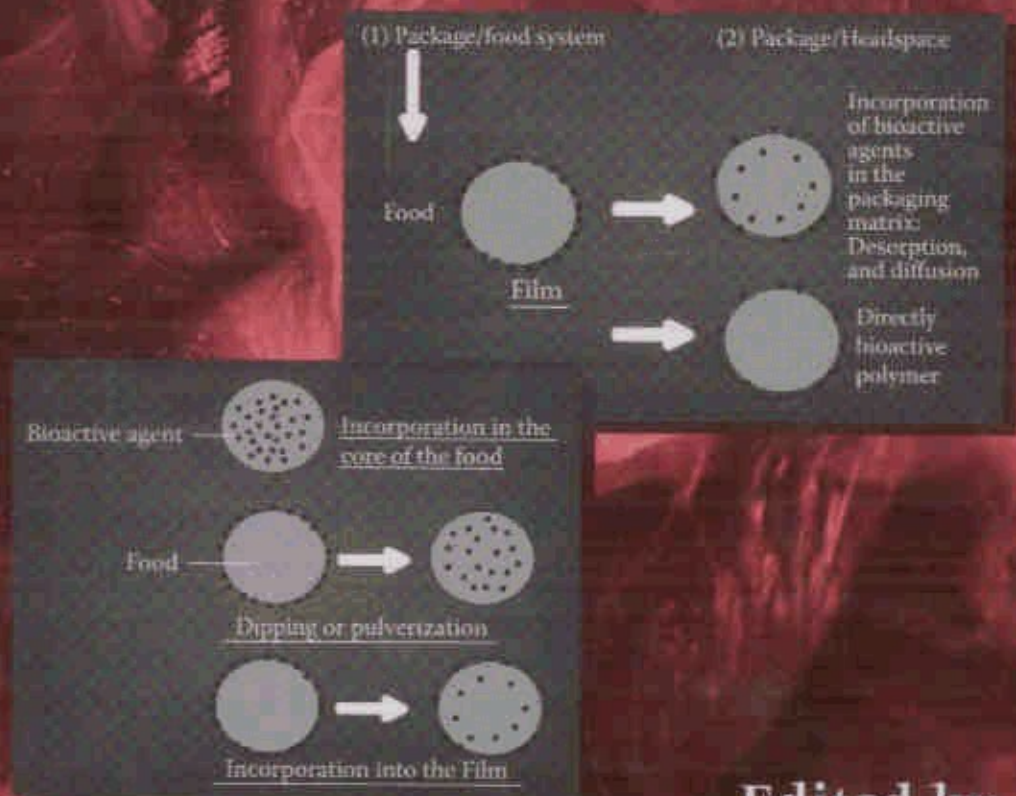


ADVANCED TECHNOLOGIES FOR MEAT PROCESSING



Edited by

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